FILE 'HOME' ENTERED AT 07:37:10 ON 08 MAR 2002

=> file fsta frosti
COST IN U.S. DOLLARS

	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	0.15	0.15

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=> s ice cream or cheese or yoghurt or yogurt or yoghourt or yogourt
L1 61598 ICE CREAM OR CHEESE OR YOGHURT OR YOGURT OR YOGHOURT OR YOGOURT

=> s bar#
L2 6758 BAR#

=> s l1 and l2
L3 552 L1 AND L2

=> s cast? or mold? or mould?
L4 24892 CAST? OR MOLD? OR MOULD?

=> s l3 and l5
L5 NOT FOUND
The L-number entered could not be found. To see the definition
of L-numbers, enter DISPLAY HISTORY at an arrow prompt (=>).

=> s l3 and l4
L5 50 L3 AND L4

=> d 1-50 all

L5 ANSWER 1 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 2001(02):P0294 FSTA
TI **Ice-cream** encounters of the third dimensional kind.
AU Lefevere, K.; Madsen, P.
CS Air Products plc, Brussels, Belgium
SO New Food, (2000), 3 (2) 68-69
ISSN: 1461-4642
DT Journal
LA English
AB A joint project by WCB **Ice Cream** of Denmark and Air Products plc to improve manufacture of 3-D **ice cream** is described. The problem was associated with difficulties in demoulding 3-D products because of `stickiness' or adherence between ice particles and the **mould** body. Research was conducted to establish how strong this bonding could be. At -30.degree.C, it was found to require a force of around 7 t to extract a lolly from its **mould**. If the **mould** was chilled to -80.degree.C before the product was added, no subsequent problems of adherence were observed. This principle of zero adhesion was used to develop a new way of **ice cream** freezing, designated the Cryo-ZAT.RTM. method. **Moulds** are cooled to -80.degree.C before **ice cream** mixture at -6.degree.C is deposited into the bottom half of the **mould**. If required, a wooden stick is then added, and the top half of the **mould** is pressed into the **ice cream** to form

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NEWS 4	Oct 09	Number of Derwent World Patents Index updates increased
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NEWS 14	Dec 10	WPINDEX/WPIDS/WPIX New and Revised Manual Codes for 2002
NEWS 15	Dec 10	DGENE BLAST Homology Search
NEWS 16	Dec 17	WELDASEARCH now available on STN
NEWS 17	Dec 17	STANDARDS now available on STN
NEWS 18	Dec 17	New fields for DPCI
NEWS 19	Dec 19	CAS Roles modified
NEWS 20	Dec 19	1907-1946 data and page images added to CA and CAplus
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NEWS 22	Jan 25	Searching with the P indicator for Preparations
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its shape. Product is quickly hardened in a cryogenic freezer. Products made in this way were found to taste better than conventional products, because of the quick freezing and resulting ice crystal size. Potential benefits of this process are outlined.
CC P (Milk and Dairy Products)
CT FREEZING; **ICE CREAM**; **MOULDING**; **ICE CREAM BARS**
TN Air Products; Cryo-ZAT; **WCB Ice Cream**

L5 ANSWER 2 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1997(09):P0187 FSTA
TI 3D-**ice-cream** excites attention.
AU Russell, P.
SO European Dairy Magazine, (1997), No. 1, 12-14
DT Journal
LA English
AB Innovative 3-dimensional **ice cream** products produced using new technology developed by Air Products plc, Food Industry Group (part of Air Products & Chemicals Inc.) and APV are described. Use of cryogenic **moulding** and non-stick technology is discussed, and a prototype machine for processing these products is outlined (based on the rotary principle). Various 3-dimensional **ice cream bars** currently available are described.
CC P (Milk and Dairy Products)
CT DAIRY PRODUCTS; **ICE CREAM**; PROCESSED FOODS; PROCESSING; DEVELOPMENTS; **ICE CREAM BARS**; PROCESSING EQUIPMENT

L5 ANSWER 3 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1993(11):P0092 FSTA
TI [Bacteriological control of brine quality.]
AU Morel, F.
SO Process Magazine, (1992), No. 1076, 95-96
DT Journal
LA French
SL English
AB To combat the problem of bacteriological spoilage of cheesemaking brines, the firm of Imeca has developed the 'Saumofiltre', a diatomaceous earth filter system which reduces brine contamination to virtually zero. Additional information is given on earlier tests on Emmental **cheese** brining [see FSTA (1993) 25 8P115], covering the flow rate in continuous production (26 m.sup.3/h at a pressure of 2.5 **bar**) and changes in the brine's contents of total and organic suspended matter, yeasts, **moulds**, faecal streptococci, staphylococci, total and faecal coliforms and total microbial charge after 9-60 cycles. There was virtually total elimination of all microorganisms and suspended matter after 30 cycles, with only a slight rise after 60 cycles (except for total suspended matter, which rose to approx. half its original level). Batch-type curing reduces filter efficiency to approx. 90%. A costs analysis is also included.
CC P (Milk and Dairy Products)
CT BRINING; CHEESEMAKING; FILTRATION; FOOD SAFETY; MICROORGANISMS; PROCESSING; BRINES

L5 ANSWER 4 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1988(11):P0112 FSTA
TI [396 pneumatic cylinders forming 2700 cheeses per day.]
396 pneumatische Muskeln bringen taeglich 2700 Kaeselaibe in Form.
AU Anon.
SO Molkerei-Zeitung Welt der Milch, (1988), 42 (22) 704-705
ISSN: 0043-2512
DT Journal
LA German
AB A **cheese** press with 12 rows of 33 pneumatic cylinders is the

heart of a **cheese** factory processing 300 000 l milk daily. The cylinder presses operate in a 62-min cycle at pressures of 1.1-4.2 **bar**, to **mould** and press 2500-2700 cheeses daily. The presses are made by Atlas Copco Monsun-Tison GmbH, Darmstadt, specifically for the food industry.
CC P (Milk and Dairy Products)
CT CHEESEMAKING; DAIRY PRODUCTS; PRESSING; PRESSES

L5 ANSWER 5 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1987(12):V0072 FSTA
TI **Ice cream** containing chocolate and method for producing the same.
IN Mitsugi, M.; Inase, A.
PA Morinaga & Co. Ltd.; Morinaga, Tokyo, Japan
SO European Patent Application, (1987)
PI EP 221757 A2
PRAI JP 1985-242193 19851029
DT Patent
LA English
AB The **ice cream** product incorporates chocolate flakes in complex patterns of intermittently-arranged chocolate streaks, which are visible in any part of the **ice cream** exposed during biting. The **ice cream** (standard, low-fat, water ice or imitation product) is projected vertically down through a nozzle onto an interference **bar**, which produces a concave stream. Molten chocolate is ejected at high-speed towards this stream, and penetrates into it to form a plurality of chocolate streaks, which harden to give flakes. The product can be filled directly into cones, or **moulded** to form stick products. It is claimed to have a smooth texture, with a consistent proportion of chocolate/**ice cream** on biting.
CC V (Patents)
CT CHOCOLATE; **ICE CREAM**; PATENTS; FLAKES-CONTAINING; PATENT

L5 ANSWER 6 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1987(10):P0134 FSTA
TI Quantitation of growth of **mold** on **cheese**.
AU Yousef, A. E.; Marth, E. H.
CS Dep. of Food Sci., Univ. of Wisconsin-Madison, Madison, Wisconsin 53706, USA
SO Journal of Food Protection, (1987), 50 (4) 337-341, 8 ref.
DT Journal
LA English
AB Slices from brick, mild, aged and smoked-aged Cheddar, and pasteurized process cheeses prepared from them, were inoculated with spores of Aspergillus parasiticus or Penicillium camemberti, incubated at 22.degree.C and examined for lag phase and radical growth of **mould** colonies. Controls were prepared using mycological agar. Some samples of mild, pasteurized, processed Cheddar were also treated with 0-500 p.p.m. sorbic acid. Data were analysed by linear regression, and results are presented in figures and **bar** charts. **Mould** colonies grew radially, at constant rate on all **cheese** samples: lag phase was longest on aged Cheddar and processed aged Cheddar, and shortest on mild and brick Cheddar and processed **cheese** made therefrom. A. parasiticus grew faster on all samples than P. camemberti. Sorbic acid in the processed **cheese** inhibited the growth of both **moulds** ; the higher the concn. the longer the lag phase and the slower the **mould** growth.
CC P (Milk and Dairy Products)
CT ASPERGILLUS; **CHEESE**; **CHEESE VARIETIES**; FUNGI; INHIBITION; PENICILLIUM; SORBIC ACID; CAMEMBERTI; **CHEDDAR CHEESE** ; CHEESES SPECIFIC; GROWTH; **MOULDS**; PARASITICUS

L5 ANSWER 7 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1987(07):V0101 FSTA
TI A method and apparatus for preparing a shaped ice confection product.
IN Binley, G. N.
PA Unilever NV; Unilever plc
SO European Patent Application, (1986)
PI EP 201141 A2
DT Patent
LA English
AB A method for preparing shaped **ice cream** products (e.g. **ice cream** balls) is described. An **ice cream** slurry containing 3-45% ice crystals is made by conventional processes. This is pumped under pressure (2-25 **bar**) into a circular hinged **mould**, which is closed, apart from venting openings. After shaping, the **ice cream** ball is removed from the **mould**, a process facilitated by heating the **mould** to above the m.p. of the slurry. The ball is hardened in a conventional cooling tunnel or by spraying with liquid N.sub.2.
CC V (Patents)
CT **ICE CREAM**; **MOULDING**; PATENTS; **ICE CREAM PRODUCTS**; PATENT; PRODUCTS; SHAPED

L5 ANSWER 8 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1987(06):V0054 FSTA
TI Blends suitable for the preparation of formed savory morsels for food products.
IN Nappen, B. H.; Koval, P. L.
PA National Starch & Chemical Corp.
SO European Patent Application, (1986)
PI EP 204940 A2
DT Patent
LA English
AB Typically, the dry blend contains **cheese**, meat, shellfish or similar seasoned materials which can be transformed by a forming extruder at low temp. and low shear [see also preceding abstract] into savoury morsels suitable for inclusion in potato snacks with **cheese** filling, **cheese** bread, **cheese** dip, salsa dressing mix, granola **bars**, pizza crust with **cheese** and sausage morsels, and **cheese** biscuits. The blend comprises 20-50% dehydrated savoury solids; 15-30% oil or fat; 15-30% filler; 5-8% water; 0.01-0.05% gum; 5-10% sugar, humectant (e.g. sorbitol) and flavourings.
CC V (Patents)
CT **MOULDING**; PATENTS; SNACK FOODS; FORMED SAVOURY PIECES; PATENT; SNACKS

L5 ANSWER 9 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1986(08):V0252 FSTA
TI Method and apparatus for producing frozen confections.
IN Anderson, D. N.
PA FMC Corp.
SO European Patent Application, (1985)
PI EP 159632 A2
DT Patent
LA English
AB The described frozen confection machine has a series of **mould bars** each containing several cavities for confection material which is frozen in the cavities. The machine has a mechanism for inserting sticks into the partially frozen confection material, means to defrost the exterior of the cavities to facilitate removal of the frozen confection, and a selectively operable device responsive to the inadvertent retention of confection material in Pl cavity to remove the retained confection

material: this is done by inverting the **mould bar** and spraying hot water into the cavities to remove the confection material. The **mould bars** are in a 'solid wall': this substantially reduces the number of **mould bars** required for producing a given number of confections per unit time, substantially reduces contamination of **mould** cavities with brine, and substantially reduces the amount of water used since washing of the **mould** cavity is selective. [From En summ.]
CC V (Patents)
CT EQUIPMENT; FROZEN FOODS; **ICE CREAM**; PATENTS; CONFECTIONS-ON-STICKS; FROZEN; MACHINES; PATENT

L5 ANSWER 10 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1986(02):P0101 FSTA
TI Process for the production of **cheese** curd.
IN Christiansen, T.; Imhof, W.; Jensen, P. F.; Kjaer, J. B.; Kristiansen, B.; Kristensen, K.; Pedersen, B.
PA Orum Sogns Mejeri APS
SO United States Patent, (1985)
PI US 4499109
DT Patent
LA English
AB In the example, Feta **cheese** curd is produced semi-continuously by procedures involving (i) pasteurization of milk at 80.degree. C for 5 s; (ii) ultrafiltration at 50.degree. C to 27% TS; (iii) heating for 30 s at 78.degree. C; (iv) homogenization at 75 **bar** and 56.degree. C; (v) addition of lipase and colour in a mixing tank; (vi) in-line addition of 1.5% single-strain starter culture; (vii) in-line addition of 7% rennet solution while the concentrate passes to a coagulator spiral tube, through which it passes in 2 movements within 60 min; (viii) cutting of the resultant curd into 10 x 10 x 10 mm cubes before filling into **moulds**.
CC P (Milk and Dairy Products)
CT **CHEESE VARIETIES**; CURD; PATENTS; **CHEESE CURD**; CHEESES SPECIFIC; FETA; **FETA CHEESE**; **FETA CHEESE CURD**; PATENT

L5 ANSWER 11 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1985(12):P0219 FSTA
TI [Improved **moulded** plastics tray for ripening **cheese**.]
IN Vercellio, A. M.
PA A. Mino-Gaillard SA; Fromageries Bresse Bleu
SO European Patent Application, (1984)
PI EP 109995 A1
DT Patent
LA French
AB A rectangular tray for ripening **cheese** comprises a base formed by reinforced longitudinal or transverse **bars**, a frame and 4 legs. Both ends of the frame are recessed adjacent to the corners to accommodate the legs of the trays above for when the trays are not in use and are stacked. To enable stacking of the loaded trays, the top of each leg has a cavity into which fits the tip of the leg of the tray above. Trays may be handled mechanically.
CC P (Milk and Dairy Products)
CT **CHEESE**; PATENTS; PLASTICS; RIPENING; TRAYS; PATENT

L5 ANSWER 12 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1984(02):P0303 FSTA
TI Funline - the 3-D **bar** processing line of the eighties.
AU Anon.
SO Nordeuropaeisk Mejeri-Tidsskrift, (1982), 48 (7) 221-222
DT Journal
LA English; Danish; German

AB The 'Funline' system for production of frozen novelties (fun figures of people and animals) incorporates specially designed hinged **moulds** held between 2 chains to form a conveyor which carries **moulds** through the stages of filling, stick insertion, hardening and defrosting. **Moulds** are finned to accelerate both cooling and defrosting. Defrosted novelties pass then to a chocolate-coating unit and a packaging machine. Throughput is 12 000 units/h, depending on size and thickness of novelties.
CC P (Milk and Dairy Products)
CT CHOCOLATE; COATINGS; FROZEN FOODS; **ICE CREAM**; PROCESSING; COATED FROZEN; NOVELTIES; PROCESSING LINES

L5 ANSWER 13 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1983(10):P1459 FSTA
TI [Epidemiological survey on incidence of caprine brucellosis among goat farmers in Sancerrois.]
AU Fiocre, B.; Konarzewsky, R.
CS 18260 Vailly-sur-Sauldre, France
SO Bulletin de l'Academie Veterinaire de France, (1982), 55 (1) 53-56, 4 ref.
DT Journal
LA French
AB 53 farms in Sancerrois, France, with about 1000 goats, were tested for brucellosis. The Brucellosis Ring (BR) test, carried out on bulk milk from 5-6 goats selected at random, was positive for 40 farms. Renoux's haemagglutination test, on blood serum from people connected with the farms, was positive at .gtoreq.1/50 dilution for 25 human sera obtained from farms with a positive BR test, and also for 3 human sera from farms with a negative BR test. Sera from 3 women who **moulded** **cheese** with their **bare** hands were positive at 1/200 or 1/50, suggesting percutaneous infection. 38 of 64 sera from goats were also positive, at 1/50 to 1/800. However, when goats' sera from all 53 farms were tested the following year by Wright's serum agglutination test, results were negative in all but 2 cases. In view of this discrepancy, the efficacy of Wright's serum agglutination test for detecting brucellosis among goats is questioned.
CC P (Milk and Dairy Products)
CT BACTERIA; DISEASES; DISEASES ANIMAL; GOATS; MILK; BRUCELLOSIS; GOAT MILK; INCIDENCE

L5 ANSWER 14 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1983(08):P1329 FSTA
TI Composition, properties, nutritive value, criteria and methods for quality evaluation.
In 'XXI International Dairy Congress. GVol. 1, Book 1' [see FSTA (1983) 15 G8P1295].
AU International Dairy Congress [XXI Symposium]; Kosikowski, F. V.; Lamberet, G.; Lopez, M.; Lange, J.; Wunderlich, W.; Sienkiewicz, T.; Bars, D. le; Vassal, L.; Gripon, J. C.; Lee, B. O.; Paquet, D.; Alais, C.; Lelievre, J.; Lembke, F.; Teuber, M.; Manning, D. J.; Price, J. C.; Martin, P.; Collin, J. C.; Garnot, P.; Ribadeau Dumas, B.; Mocquot, G.; Menassa, A.; Miller, G. A.; Fryer, T. F.; Mills, O. E.; Thomas, T. D.; Minarik, R.; Munksgaard, L.
CS International Dairy Congress
SO (1982), pp. 499-513, 22 ref.
DT Conference
LA English; German; French
AB [Continued from preceding abstr.] Sodium levels in low sodium cheeses, by F. V. Kosikowski (p. 499, 1 ref.). Lipolytic activity in Camembert type cheeses, by G. Lamberet & M. Lopez (pp. 499-500, Fr, 2 ref.). Ripening of lactic **cheese** enriched with whey protein, by J. Lange, W. Wunderlich & T. Sienkiewicz (pp. 500-501, De). Study of Camembert **cheese** structure by penetrometry, by D. Le **Bars**, L.

Vassal & J. C. Gripon (p. 502, Fr). Biochemical study of melted curd by using a model system, by B. O. Lee, D. Paquet & C. Alais (p. 503, Fr, 1 ref.). Protein structure of processed **cheese**, by B. O. Lee, D. Paquet & C. Alais (p. 504, Fr, 2 ref.). Balancing yield against grade to obtain maximum profit from Cheddar cheesemaking, by J. Lelievre (pp. 504-505, 4 ref.). **Cheese** yielding capacity of milk, by J. Lelievre (pp. 505-506, 3 ref.). Lactate fermenting clostridia in **cheese** milk, by F. Lembke & M. Teuber (pp. 506-507, De). Effect of redox potential on the flavour of Cheddar **cheese**, by D. J. Manning & J. C. Price (pp. 507-508, 2 ref.). Determination of absolute concentration of coagulating solutions used in cheesemaking, by P. Martin, J. C. Collin, P. Garnot, B. Ribadeau Dumas & G. Mocquot (pp. 508-509, Fr, 3 ref.). Lipolytic activity in Blue type cheeses, by A. Menassa & G. Lamberet (pp. 509-510, Fr, 2 ref.). **Mould** control in rinded Parmesan **cheese**, by G. A. Miller & T. F. Fryer (p. 510). Big block Cheddar **cheese**, by G. A. Miller & T. F. Fryer (p. 511). Starter proteinase and bitterness development in Cheddar **cheese**, by O. E. Mills & T. D. Thomas (pp. 511-512, 2 ref.). Studies on new cultures of lactic acid bacteria for cheesemaking, by R. Minarik (pp. 512-513, De). Fate of nitrate in **cheese**, by L. Munksgaard (p. 513). [Continued in following abstr.]

CC P (Milk and Dairy Products)

CT **CHEESE**; CHEESEMAKING; NITRATES; RIPENING; SODIUM; STARTERS; NA; STRUCTURE; TECHNOLOGY

L5 ANSWER 15 OF 50 FSTA COPYRIGHT 2002 IFIS

AN 1983(07):G0506 FSTA

TI A process for producing a food product by sintering.

PA Societe des Produits Nestle SA

SO UK Patent Application, (1982)

PI GB 2087788 A

DT Patent

LA English

AB A process for the production of a food product, particularly in the form of a **bar**, uses a powdery starting material which is lightly compacted in **moulds** and heated at suitable temp. for 3-10 min to 45-120.degree. C to melt the individual particles on the surface and make them adhere to form a rigid structure. Suitable starting materials include protein hydrolysates, **cheese**, milk, meat and fish extracts, vegetables and cereals, for confectionery products, e.g. chocolate-coated **bars**, they may include 47.6% or 30% dried skim milk, and the coating may be of milk chocolate. A typical coated **bar** weighs 25-30 g.

CC G (Catering, Speciality and Multicomponent Foods)

CT PATENTS; RECONSTITUTED FOODS; SNACK FOODS; **FOOD BARS**; PATENT; RECOMBINED; SNACKS

L5 ANSWER 16 OF 50 FSTA COPYRIGHT 2002 IFIS

AN 1982(10):P1501 FSTA

TI Irish block-Gouda from Tipperary.

AU Hansen, R.

SO Nordeuropaeisk Mejeri-Tidsskrift, (1981), 47 (6) 191-197

DT Journal

LA English; German; Danish

AB The Tipperary Co-op has, until recently, produced only butter and dried milk. To handle an increasing milk supply a new **cheese** factory which can handle 270 000 l milk/day was built to produce Gouda in large blocks and Emmental. Gouda is produced in large **moulds**, each pressed **cheese** weighing .ltoreq.500 kg. **Cheese** is made in the traditional way in 4 Damrow (16 000 l) tanks; the output from each tank fills 3 **moulds**. After a preliminary pressing at 2 **bar** the 3 **moulds** are stacked together and pressed as

one, the pressure increasing from 2 to 6 **bar** over 4 h. During pressing each set of 3 **moulds** is turned 4 times. After removal from the **moulds** the **cheese** blocks are transferred to the brining tanks where they are kept for 3-5 days, and are then cut into 10 blocks, machine dried and vacuum-sealed in shrink film. Storage is for 2 wk at 10-12.degree. C and 5-6.degree. C thereafter. Manually operated mechanical handling systems are used to cope with the large **moulds** , lids and **cheese** blocks. The installation cost .pnd.5 million and the product is sold mainly in the Federal Republic of Germany.

CC P (Milk and Dairy Products)

CT **CHEESE VARIETIES**; CHEESEMAKING; CHEESES SPECIFIC; GOUDA; **GOUDA CHEESE**

L5 ANSWER 17 OF 50 FSTA COPYRIGHT 2002 IFIS

AN 1982(06):P0987 FSTA

TI Puppet ice.

AU Anon.

SO Nordeuropaeisk Mejeri-Tidsskrift, (1981), 47 (7) 218-219

DT Journal

LA English; Danish; German

AB 'Puppet ice' is the name given to a group of ice lollies having human shapes. Because of their irregular surfaces a special system was developed by Gram Co., Denmark, to produce this type of **ice cream** confection by an automatic process. This involves the use of special 2-part **moulds** which are placed into the cups of the freezing machine and are filled with the product mix and a stick is inserted into each **mould**. The standard ice **bar** freezing machines type RIA can be used for the production of these lollies with little modification.

CC P (Milk and Dairy Products)

CT FROZEN FOODS; **ICE CREAM**; SUGAR CONFECTIONERY; ICE LOLLIES; PUPPET

L5 ANSWER 18 OF 50 FSTA COPYRIGHT 2002 IFIS

AN 1981(06):P1085 FSTA

TI New production lines assure Palm's quality.

AU Anon.

SO Modern Dairy, (1980), 59 (5) 21-23

DT Journal

LA English

AB The new recently installed **ice-cream bar** and novelty production lines at Palm Dairies, Edmonton, Canada, comprise the following 3 units from O. G. Hoyer A/S, Denmark: an SAH-174 single-lane wrapper for continuous wrapping of **ice-cream** or water ice **bars** in heat or cold sealing paper; a paper rack with an automatic roll changing device; and an STI-300 unit which interleaves and stacks wrapped **ice-cream** or water ice **bars**, ready for packing into cartons. Main objectives were reduction of labour and the use of sealed bag operation. The products handled include 5 basic Revel **mould** products, popsicle **mould** products and bullet **mould** products with a total of 30 product lines. The plant produces 20 000 novelties and 12 000 gal **ice cream** /day.

CC P (Milk and Dairy Products)

CT **ICE CREAM**; ICE NOVELTIES; UNITS

L5 ANSWER 19 OF 50 FSTA COPYRIGHT 2002 IFIS

AN 1980(12):P2131 FSTA

TI The modified Casomatic.

AU Hansen, R.

SO Nordeuropaeisk Mejeri-Tidsskrift, (1979), 45 (3) 66-76

DT Journal

LA English; Danish; German
AB The Casomatic unit is designed to drain whey from curd, prepress the curd and load it into **moulds**, to give cheeses of 6-18 kg wt. at a rate up to 1200 kg curd/h. The curd/whey mixture is pumped into a draining cylinder which is lined with 3 perforated sections through which most of the whey drains. A knife blade forming the bottom of the cylinder retracts the dosing plate underneath it and hence the column of curd falls a predetermined distance and the knife blade cuts across the curd. The dosing plate now rises, prepressing the curd against the blade with a 2.5-4 **bar** pressure and draining approx. 0.5 l whey. The curd block is then loaded into the **mould**. Advantages of the system are a more uniform **cheese** wt. and moisture content.
CC P (Milk and Dairy Products)
CT CHEESEMAKING; CURD; EQUIPMENT; PROCESSING; WHEY; CURD-WHEY # CASOMATIC UNITS

L5 ANSWER 20 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1980(10):P1803 FSTA
TI Bellows - **cheese** presses.
AU Anon.
SO Nordeuropaeisk Mejeri-Tidsskrift, (1979), 45 (10) 251-253
DT Journal
LA English; Danish; German
AB Postma & Feenstra supply **cheese** press systems aided by bellows consisting of an upper and lower rust-resistant frame into which the **moulds** filled with curd are pushed forward by PVC conveyor; pressing occurs in 3 stages. Advantages claimed for the system are the close packing of **moulds** (10 mm apart) and the use of different sizes of **moulds** by varying the length and numbers of forward movements. 4 cheeses at a time can be pressed, the highest pressure obtained being >10 000 kg at 5 **bar**. Bellows are cheaper than air cylinders and have no moving parts requiring maintenance.
CC P (Milk and Dairy Products)
CT CHEESEMAKING; EQUIPMENT; PRESSING; BELLOWS; PRESSES

L5 ANSWER 21 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1980(05):P0908 FSTA
TI ['Rotation' **cheese** press - an innovation by Firma Waldner.] Rotationskaesepresse - Innovation aus dem Hause WALDNER.
AU Anon.
SO Deutsche Molkerei-Zeitung, (1979), 100 (18) 671-672, 675
DT Journal
LA German
AB The 'rotation' **cheese** press, photographically and diagrammatically illustrated, consists of a horizontal rotor, press cylinders in rows of 9 in a 12-angular disposition being attached on movable carriers to the central shaft (108 presses in all). **Cheese moulds** are side-loaded into the press by conveyor belt and placed under corresponding press cylinders, the rotor being moved by one-twelfth for filling consecutive rows, and are similarly unloaded after pressing. Cylinder pressure may be adjusted within the 0-10 **bar** range; whey is collected and conveyed along in a rectangular gutter running the whole length of the rotor. The 1st such installation consisting of 2 'rotation' presses in parallel, working on the '1st in, 1st out' principle has been installed in the Erstes Bayerisches Butterwerk (Federal Republic of Germany), and technical data for it are presented.
CC P (Milk and Dairy Products)
CT **CHEESE**; PRESSING; PRESSES; ROTATION

L5 ANSWER 22 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1977(05):P0838 FSTA
TI [Process for making Saint-Saviol goats' milk **cheese**.]

PA Laiterie Cooperative de Saint-Saviol
SO French Patent Application, (1976)
PI FR 2278250
DT Patent
LA French
AB Goats' milk is coagulated by rennet in large vats (max. 25 000 l.) with the addition of Penicillium candidum, and after drainage in sacs to 42% TS, the curd is discharged into a large tank accommodating up to 2 t. After addition of flavourings, herbs, dried fruit, condiments, etc. the product is pumped at 6 **bar** pressure to a **mould** filling device and is **moulded** under 4 kg pressure plus the pumping pressure into various shapes (cylindrical, square, triangular, etc.) in weights from 200 g to several kg. The process, which obviates drainage of curd in the **moulds**, is claimed to be suitable for the manufacture of many types of **cheese** particularly in large-scale factory operations.
CC P (Milk and Dairy Products)
CT CHEESEMAKING; GOATS; MILK; PATENTS; FRANCE; GOAT MILK; GOAT MILK CHEESEMAKING; PATENT; SAINT-SAVIOL

L5 ANSWER 23 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1977(01):P0116 FSTA
TI [Pressing of **cheese**.]
Das Pressen von Kaese.
AU Kammerlehner, J.
CS Inst. fuer Milchwissenschaft & Lebensmittelverfahrenstechnik, Tech. Univ. Muenchen, Federal Republic of Germany
SO Deutsche Molkerei-Zeitung, (1976), 97 (10) 244-249; (12) 319, 16 ref.
DT Journal
LA German
AB This review-type article deals with calculation of pressure, use of presses in cheesemaking, and effect of pressing on **cheese** quality. It includes results of the author's experiments on pressing of Edam **cheese** indicating as best a pressure of 0.2 **bar** for 45 min. On this basis and from literature data, guidelines are given on pressures and their duration recommended for Edam, Gouda, hard **cheese** in block form, Emmental and Cheddar made in perforated **moulds** and for Edam, Gouda and Cheddar cheeses made in plastics **moulds**. [p. 319 presents a corrected version of p. 244.]
CC P (Milk and Dairy Products)
CT **CHEESE**; CHEESEMAKING; PRESSING; PRESSES; QUALITY

L5 ANSWER 24 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1974(10):P1528 FSTA
TI [Study of neutral volatile compounds in Vacherin **cheese**.]
AU Dumont, J. P.; Roger, S.; Cerf, P.; Adda, J.
CS Lab. d'Etude des Aromes, CNRZ, 78350 Jony-en-Josas, France
SO Lait, (1974), 54 (535/536) 243-251, 7 ref.
DT Journal
LA French
SL English
AB Neutral volatile compounds obtained by distillation under vacuum from 4 samples of Vacherin-Mont-d'Or **cheese**, (i) from milk heated at 68.degree.C for a few seconds, (ii) from raw milk, (iii) from milk heated at 58-62.degree.C for a few minutes, and (iv) of unknown origin, purchased at a Paris market, were studied by GLC and mass spectrometry. The rinds of cheeses (ii) and (iii) were studied separately. In addition to flavour compounds normally found in surface-ripened soft cheeses (3-methyl-1-butanol, 2-phenylethanol, dimethyl disulphide and phenol) many alcohols, carbonyl compounds, esters and aromatic compounds were detected; many terpenes were also identified in large quantity, possibly originating from the spruce **bark** used in the **moulds**. The compounds

found are tabulated.
CC P (Milk and Dairy Products)
CT **CHEESE**; FLAVOUR; VOLATILE COMPOUNDS; VACHERIN; VOLATILES

L5 ANSWER 25 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1971(06):P0924 FSTA
TI [**Mould** for producing **cheese** portions.]
Form zur Herstellung von Kaesestuecken.
IN Matulla, K.
SO West German Patent Application, (1970)
PI DE 1582994
DT Patent
LA German
AB The vertical, cylindrical **mould** consists of a number of spaced **bar** elements parallel to the longitudinal **mould** axis, the gaps between them being .ltoreq.2 mm for whey drainage. The inside **bar** surface is preferably slightly concave. A central filter element with an extraction hose may be fitted for improved whey removal. Whey drainage is efficient and uniform.
CC P (Milk and Dairy Products)
CT **CHEESE**; CHEESEMAKING; EQUIPMENT; **MOULDING**; WHEY; DRAINAGE

L5 ANSWER 26 OF 50 FSTA COPYRIGHT 2002 IFIS
AN 1969(05):P0477 FSTA
TI ['Studer **Cheese** ring' for facilitating the care of **cheese**.]
Der 'Kaesering Studer' - ein neues Element in den Bestrebungen fuer eine aufwandarme Kaesepflege.
AU Oehen, V.
CS Eidg. Forschungsanstalt fuer Milchwirtschaft, Liebefeld-Bern, Switzerland
SO Schweizerische Milchzeitung, (1969), 95 (13) 99-100, 5 ref.
DT Journal
LA German
AB The Studer **cheese** ring consists of a perforated iron sheet (7 x 5 mm perforations) with a plastics bonding 0.3-0.5 mm thick, brazed to a light metal hoop 90-95 cm in diam. The hoop is provided with 2 hollow 4-sided **bars** of 16 mm side width, permitting easy manipulation with an automatic **cheese** turning unit. The purpose of the ring is to ensure adequate air access to the underside of Emmental cheeses and prevent accumulation of trapped moisture leading to **mould** formation. Cheeses ripened on the ring and turned without cleaning once/wk during 14 days after brining at 70% RH and once/14 days in the warm cellar at 80% RH showed hardly any **mould** growth at the end of ripening. Their surface was, however, rougher than that of normally treated control cheeses, and became much more contaminated with **moulds** during 6 wk commercial storage. Further study of application of the ring in combination with anti-**mould** treatment is advocated.
CC P (Milk and Dairy Products)
CT **CHEESE**; **CHEESE VARIETIES**; EQUIPMENT; **EMMENTAL CHEESE**; GROWTH; **MOULD**; PREVENTION

L5 ANSWER 27 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 565866 FROSTI
TI Edible product with live and active probiotics.
IN Rudolph M.J.; Worthington J.H.; Bolger J.M.
PA Arthur D. Little Inc.
SO PCT Patent Application
PI WO 2001062099 A1 20010830
AI 20010222
PRAI United States 20000225; 20000502; 20000921
NTE 20010830

DT Patent
LA English
SL English
AB A shelf-stable probiotic food product contains active culture probiotic microorganisms, a dairy or soya milk product such as **yoghurt**, and low-moisture food ingredient(s). The mixture is aerated with a gas, frozen, **moulded** or extruded into a desired shape preferably as a **bar** or cookie, and then freeze-dried. The product is stable at room temperature and maintains its active cultures to 6-12 months or more. Probiotic bacteria possess beneficial health properties such as reducing cancer risk, protecting against food poisoning and gastrointestinal illnesses and reducing diarrhoea caused by lactose intolerance.
SH FUNCTIONAL FOODS
CT BACTERIA; DAIRY PRODUCTS; FUNCTIONAL FOODS; MICROORGANISMS; PATENT; PCT PATENT; PROBIOTIC BACTERIA; PROBIOTIC DAIRY PRODUCTS; PROBIOTIC FOODS; PROBIOTIC MICROORGANISMS; PROBIOTIC SOYA PRODUCTS; SHELF STABLE PROBIOTIC FOODS; SOYA PRODUCTS; **YOGHURT**
DED 17 Oct 2001

L5 ANSWER 28 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 562616 FROSTI
TI Method and apparatus for manufacturing edible ice products of the folded sandwich type.
IN Petersen U.V.; Hansen P.H.
PA Tetra Pak Hoyer AS
SO PCT Patent Application
PI WO 2001050878 A2
AI 20010115
PRAI Denmark 20000114
DT Patent
LA English
SL English
AB Taco-shaped ice creams consist of a semicircular frozen **ice cream** component, which is surrounded by a pre-baked waffle. It is common for the **ice cream** to be coated in chocolate, as this not only improves its appeal, but also helps maintain the crispness of the taco shell. The shell has to be heated prior to covering to allow it to soften, and then passes into a matrix for folding, causing it to envelop the long side and top of the **ice cream**. Consumer preference also makes it beneficial to cover the outer shell with chocolate. Thus, a large and costly amount of chocolate is being expended, particularly on the exposed edge of the **ice cream**, which receives two coatings. This patent application discloses a method for directing the spray of chocolate onto such confectionery, in order to reduce wastage. The unfolded waffles are first subject to a chocolate spraying procedure on their internal face. Introduction of the semicircular **ice-cream** component forms the **mould** around which the heated and softened waffles can be folded. A final spraying procedure coats the folded taco **ice cream** with chocolate. This procedure removes the need for dipping either the **ice cream** or the waffle, and also reduces the use of chocolate.
SH DAIRY PRODUCTS
CT BAKERY PRODUCTS; CHOC ICES; CHOCOLATE COATINGS; COATED WAFFLES; COATING; COATINGS; COCOA PRODUCTS; CONFECTIONERY; DAIRY PRODUCTS; DESSERTS; FILLED WAFFLES; FROZEN CONFECTIONERY; FROZEN DAIRY PRODUCTS; FROZEN DESSERTS; FROZEN FOODS; **ICE CREAM BARS**; **ICE CREAM** COATINGS; **ICE CREAM** PRODUCTS; PATENT; PCT PATENT; SANDWICH **ICE CREAM** PRODUCTS; TACO ICE CREAMS; WAFFLES
DED 13 Sep 2001

L5 ANSWER 29 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 549074 FROSTI
TI Process for making a **molded** aerated frozen **bar**.
IN Vaghela M.; Sharkasi T.Y.
PA Nestec SA
SO United States Patent
PI US 6187365 B 20010213
AI 20000413
NTE 20010213
DT Patent
LA English
SL English
AB A novel process for the manufacture of a frozen **moulded** aerated **bar** is disclosed. Traditional methods of producing frozen **bars** can result in products with uneven and coarse texture, which suffer from shrinkage and result in a very cold feeling in the mouth. The process of the invention involves aerating an aged mix to a desired level and directly depositing the mix in **moulds** without intermediate partial freezing. This results in a product that is resistant to shrinkage, and has a smooth and uniform texture, and a creamier and warmer eating quality. Any conventional mix is suitable for the process; among examples quoted are mixes for **ice cream**, water ice, fruit juice and frozen **yoghurt**.
SH DAIRY PRODUCTS
CT CONFECTIONERY; FROZEN CONFECTIONERY; FROZEN CONFECTIONERY **BARS**; FROZEN FOODS; **ICE CREAM BARS**; **ICE CREAM** PRODUCTS; PATENT; PRESERVED FOODS; PRODUCTION; US PATENT
DED 12 Apr 2001

L5 ANSWER 30 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 542959 FROSTI
TI Frozen novelties.
AU Frank P.
SO Food Product Design, 2000, (October), 10 (7), 39-59 (10pp) (0 ref.) Published by: Weeks Publishing Co. Address: 3400 Dundee Road, Suite 100, Northbrook, IL 60062-2333, USA Telephone: +1 (847) 559 0385 Fax: +1 (847) 559 0389 Email: weeksfpd@aol.com Web: www.foodproductdesign.com ISSN: 1065-772X
DT Journal
LA English
AB Frozen novelties are regarded as easy-to-eat, individual servings of **ice cream** or other frozen confection with an 'added value'. Value may be added in terms of shape, size, colour, flavour or other means. Types of frozen novelties include fruit **bars**, ice pops (water ices), **ice cream** sandwiches, cones, stick **bars** and **ice-cream** cookies. Most novelties are usually coated (e.g. fat-based coatings) to protect the product during storage. This overview examines the production (e.g. extrusion and **moulding**), coatings and ingredients (e.g. flavourings, sweeteners, stabilizers, colourings, fruit purees, fruit pieces, nuts and cookie pieces) for frozen novelties. It discusses how product properties (e.g. texture and freezing point) are affected by processing parameters (e.g. freezing rates and draw temperature) and ingredients.
SH DAIRY PRODUCTS
CT COATINGS; CONFECTIONERY; DAIRY PRODUCTS; DESSERTS; FROZEN CONFECTIONERY; FROZEN DAIRY PRODUCTS; FROZEN DESSERTS; FROZEN FOODS; FROZEN NOVELTY FOODS; HAND HELD **ICE CREAM**; **ICE CREAM**; **ICE CREAM** CONFECTIONERY; **ICE CREAM** DESSERTS; **ICE CREAM** PRODUCTS; INGREDIENTS; NOVELTY **ICE CREAM**; PROCESSING; PROPERTIES; WATER ICES

DED 23 Jan 2001

L5 ANSWER 31 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 542000 FROSTI
TI **Molded** frozen **bar**.
IN Vaghela M. Sharkasi T.Y.
PA Societe des Produits Nestle SA
SO European Patent Application
PI EP 1056353 A1
AI 19990218
PRAI United States 19980220
DT Patent
LA English
SL English
AB A novel process for the manufacture of a frozen **moulded** aerated **bar** is disclosed. Traditional methods of producing frozen **bars** can result in products with uneven and coarse texture, which suffer from shrinkage and result in a very cold feeling in the mouth. The process of the invention involves aerating an aged mix to a desired level and directly depositing the mix in **moulds** without intermediate partial freezing. This results in a product that is resistant to shrinkage, and has a smooth and uniform texture, and a creamier and warmer eating quality. Any conventional mix is suitable for the process; among examples quoted are mixes for **ice cream**, water ice, fruit juice and frozen **yoghurt**.
SH DAIRY PRODUCTS
CT CONFECTIONERY; EUROPEAN PATENT; FROZEN CONFECTIONERY; FROZEN CONFECTIONERY **BARS**; FROZEN FOODS; **ICE CREAM BARS**; **ICE CREAM** PRODUCTS; PATENT; PRESERVED FOODS; PRODUCTION
DED 11 Jan 2001

L5 ANSWER 32 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 534922 FROSTI
TI Immersion freezer for **molded bars**.
IN Feldpausch D.
SO United States Patent
PI US 6109056 B 20000829
AI 19990119
NTE 20000829
DT Patent
LA English
SL English
AB Described is a quick-frozen fruit material that can be used with masticated bananas in the preparation of frozen desserts. Commercially produced banana-based frozen desserts pose the problem of inconsistent flavour. The invention provides an apparatus and a process for portion-controlled additive **bars**, which, when used as a precursor for frozen desserts, give a consistently uniform flavour. The apparatus can be used to make precursor **bars**, to be included in the following: **ice-cream** mix, ice-milk mix, puddings, **yoghurt**, sherbet and fruit, etc.
CT BANANA PRODUCTS; DESSERTS; FROZEN DESSERTS; FROZEN FOODS; FROZEN FRUIT PRODUCTS; FRUIT DESSERTS; FRUIT PRODUCTS; PATENT; US PATENT
DED 13 Oct 2000

L5 ANSWER 33 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 530590 FROSTI
TI **Molded** aerated frozen **bar**.
IN Vaghela M.; Sharkasi T.Y.
PA Nestec SA
SO United States Patent

PI US 6093438 B 20000725
AI 19990505
NTE 20000725
DT Patent
LA English
SL English
AB A novel process for the manufacture of a frozen **moulded** aerated **bar** is disclosed. Traditional methods of producing frozen **bars** can result in products with uneven and coarse texture, which suffer from shrinkage and result in a very cold feeling in the mouth. The process of the invention involves aerating an aged mix to a desired level and directly depositing the mix in **moulds** without intermediate partial freezing. This results in a product that is resistant to shrinkage, and has a smooth and uniform texture, and a creamier and warmer eating quality. Any conventional mix is suitable for the process; among examples quoted are mixes for **ice cream**, water ice, fruit juice and frozen **yoghurt**.
SH DAIRY PRODUCTS
CT CONFECTIONERY; FROZEN CONFECTIONERY; FROZEN CONFECTIONERY **BARS**; FROZEN FOODS; **ICE CREAM BARS**; **ICE CREAM** PRODUCTS; PATENT; PRESERVED FOODS; PRODUCTION; US PATENT
DED 18 Aug 2000

L5 ANSWER 34 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 523028 FROSTI
TI Ice confection with inclusions.
IN Meziane J.
PA Societe des Produits Nestle SA
SO European Patent Application
PI EP 973409 A1
WO 9837770 19980903
AI 19980213
PRAI United States 19970228
DT Patent
LA English
SL English
AB An ice confection is described that has gum inclusions in a water-ice mix. The inclusions are automatically distributed through a fruit feeder into the mixture. Inclusions may be flavoured and coloured gum pieces, nuts, fruit pieces, confectionery, or chocolate pieces. The process is less labour-intensive than manual deposition of a single large gum inclusion into the water-ice mixture. The ice product may be manufactured as a **moulded bar** supported with a stick.
CT DESSERTS; EUROPEAN PATENT; FROZEN CONFECTIONERY; FROZEN DESSERTS; FROZEN FOODS; **ICE CREAM** PRODUCTS; MEAL COURSES; PATENT; PRODUCTION; STICK **ICE CREAM** PRODUCTS; WATER ICES
DED 8 Jun 2000

L5 ANSWER 35 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 513343 FROSTI
TI **Molded** frozen **bar**.
IN Vaghela M.; Sharkasi T.Y.
PA Nestec S.A.
SO United States Patent
PI US 5968582 B 19991019
AI 19980220
NTE 19991019
DT Patent
LA English
SL English
AB A **moulded** frozen **bar** is produced with smooth uniform appearance and aerated texture, a warm-eating quality and resistance to

shrinkage. A mix of ingredients, such as **ice-cream** mix, sherbet or fruit juice mix, is whipped to give an aerated mix with overrun of 100-150%. The aerated mix is then **moulded** and frozen.

CT AERATION; FROZEN **BARS**; FROZEN CONFECTIONERY; FROZEN FOODS; FRUIT JUICE **BARS**; **ICE CREAM BARS**; **MOULDING**; PATENT; SNACK FOODS; US PATENT

DED 3 Feb 2000

L5 ANSWER 36 OF 50 FROSTI COPYRIGHT 2002 LFRA

AN 508850 FROSTI

TI **Molded** frozen **bar**.

IN Vaghela M. Sharkasi T.Y.

PA Societe des Produits Nestle SA

SO PCT Patent Application

PI WO 9941994 A1

AI 19990218

PRAI United States 19980220

DT Patent

LA English

SL English

AB A novel process for the manufacture of a frozen **moulded** aerated **bar** is disclosed. Traditional methods of producing frozen **bars** can result in products with uneven and coarse texture, which suffer from shrinkage and result in a very cold feeling in the mouth. The process of the invention involves aerating an aged mix to a desired level and directly depositing the mix in **moulds** without intermediate partial freezing. This results in a product that is resistant to shrinkage, and has a smooth and uniform texture, and a creamier and warmer eating quality. Any conventional mix is suitable for the process; among examples quoted are mixes for **ice cream**, water ice, fruit juice and frozen **yoghurt**.

SH DAIRY PRODUCTS

CT CONFECTIONERY; FROZEN CONFECTIONERY; FROZEN CONFECTIONERY **BARS**; FROZEN FOODS; **ICE CREAM BARS**; **ICE CREAM** PRODUCTS; PATENT; PCT PATENT; PRODUCTION

DED 26 Nov 1999

L5 ANSWER 37 OF 50 FROSTI COPYRIGHT 2002 LFRA

AN 493475 FROSTI

TI Coconut candies.

AU Harris N.; Crespo S.; Peterson M.S.

SO A formulary of candy products. (2nd edition), Published by: Chemical Publishing Company., New York, 1998, 170-240 (0 ref.)
Harris N.; Crespo S.; Peterson M.S.
ISBN: 0-8206-0353-8

NTE REFERENCE ONLY

DT Book Article

LA English

AB The formulations and procedures for the manufacture of the following coconut candies are presented: candy coconut cakes, **cast** coconut caramel, cherry coconut creams, coconettes, coconut bonbon centre and fondant, coconut butter **cast** creams, coconut butterscotch kisses, coconut caramel, coconut chocolate fudge, coconut cream **bars** and eggs, coconut cream **cheese** fudge, coconut cream patties, coconut cream wafers, coconut crisp, coconut glaze, coconut hard candy centre, coconut haystacks, coconut ice cube centre, coconut kisses, coconut kraut, coconut mallo cream, coconut nougat, coconut orange slices, coconut pineapple fudge, coconut potatoes, coconut pralines, coconut short nougat, coconut snowdrift fudge, coconut tea biscuits, coconut wafer fill, creamed coconut caramels and toffee, grained coconut tips, honeycomb creamed coconut chips, ice banana coconut

bonbons, maple coconut creams, molasses coconut chews and rolls, orange coconut creams, peco flake, plastic coconut, rainbow squares, slab coconut work, coconut **bar**, tang of the tropics, tenderized desiccated coconut, and walnut coconut light divinity.
SH CONFECTIONERY
CT APPLICATIONS; BASIC GUIDE; COCONUT CARAMELS; COCONUT PRODUCTS; COCONUT TOFFEE; CONFECTIONERY; PRODUCTION; RECIPES
DED 13 May 1999

L5 ANSWER 38 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 490790 FROSTI
TI Process for the preparation of a food product.
IN Biggs D.R.; Krieg J.
PA Good Humour-Bryers Ice Cream; Division of Conopco Inc.
SO United States Patent
PI US 5876772 B 19990302
AI 19970904
PRAI European Patent Office 19960904
NTE 19990302
DT Patent
LA English
SL English
AB A variety of foods contain wafers, e.g. **ice cream** cones and sandwiches, chocolate **bars**, biscuits, etc., which are shaped whilst they are hot. This patent describes an improved method for shaping wafers. The wafers are softened using infrared radiation, shaped and allowed to cool. This method is quick and economical, and gives an end product with a good texture. This process can be easily interrupted, e.g. if there is a problem on another part of the line, which avoids overcooking or burning of the wafers.
CT BAKERY PRODUCTS; IF PROCESSING; **MOULDING**; PATENT; SHAPING; US PATENT; WAFERS
DED 15 Apr 1999

L5 ANSWER 39 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 478911 FROSTI
TI Ice confection with inclusions.
IN Meziane J.
PA Societe des Produits Nestle SA
SO PCT Patent Application
PI WO 9837770 A1
AI 19980213
PRAI United States 19970228
DT Patent
LA English
SL English
AB An ice confection is described that has gum inclusions in a water-ice mix. The inclusions are automatically distributed through a fruit feeder into the mixture. Inclusions may be flavoured and coloured gum pieces, nuts, fruit pieces, confectionery, or chocolate pieces. The process is less labour-intensive than manual deposition of a single large gum inclusion into the water-ice mixture. The ice product may be manufactured as a **moulded bar** supported with a stick.
CT DESSERTS; FROZEN DESSERTS; **ICE CREAM** PRODUCTS; PATENT; PCT PATENT; PRODUCTION; STICK **ICE CREAM** PRODUCTS; WATER ICES
DED 9 Nov 1998

L5 ANSWER 40 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 459005 FROSTI
TI Production of **bar**-shaped **cheese** and apparatus therefor.

IN Saotome K.; Aizawa S.; Tomita T.; Konishi N.; Kawabata S.; Imazawa T.
PA Meiji Milk Prod. Co. Ltd
SO Japanese Patent Application
PI JP 09131161 A 19970520
AI 19951110
NTE 19970520
DT Patent
LA Japanese
SL English
AB Melted processed **cheese** is filled into a tube made of a synthetic resin film. The apparatus shapes the **cheese** into the prescribed cross-section by press-**moulding** then cooling and solidifying. The tube is then peeled away, and the **cheese** cut into pieces and individually wrapped.
SH DAIRY PRODUCTS
CT **BAR** SHAPED **CHEESE**; **CHEESE** PRODUCTS; JAPANESE PATENT; PRODUCTION; SHAPED **CHEESE**
DED 15 Jan 1998

L5 ANSWER 41 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 421927 FROSTI
TI New marketing ideas keep equipment suppliers on their toes.
AU Anon.
SO Confectionery Production, 1996, 62 (9), 16-18 (0 ref.)
DT Journal
LA English
AB The following developments in **ice-cream** manufacturing equipment are considered briefly: Hoyer systems with faster enrobing and immediate nitrogen chilling; Hoyer servo-driven Rollo Stick **bar** line for rapid start-up and fine adjustment of filling; Sidam Polo range of **moulding** machines with the Product in Product system, which allows one flavour product to be wrapped around another; Sidam Water and Product Saving system that allows tight regulation of shell thickness; Spraying Systems VAU Autojet spray nozzles; Carpigiani LineaGelato system for fresh **ice cream**; and Cattabriga Gel M4 batch freezer and Pastomixer 16 automatic pasteuriser.
SH DAIRY PRODUCTS
CT DAIRY EQUIPMENT; ENROBERS; EQUIPMENT; FREEZERS; **ICE CREAM**; **MOULDERS**; PROPERTIES
DED 15 Nov 1996

L5 ANSWER 42 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 418788 FROSTI
TI Fancy **molded** ice creams, novelties, and specials.
AU Marshall R.T.; Arbuckle W.S.
SO Ice cream. (5th edition), Published by: Chapman & Hall, New York, 1996, 241-257 (0 ref.)
Marshall R.T.; Arbuckle W.S.
ISBN: 0-412-99491-7
DT Book Article
LA English
AB The widespread acceptance of **ice cream** and **ice-cream** related products has resulted in the development of a wide range of **ice-cream** based novelty products. Consideration is given to the equipment required for the manufacture of speciality **ice-cream** products (including extrusion and **moulding** technology), novelty products (ice-, fudge- and cream-stick products, **ice-cream bars**, chocolate-coated products and other speciality products, such as **ice-cream** cakes and pies), and the composition and processing of chocolate coatings.
SH DAIRY PRODUCTS

CT CHOCOLATE; CHOCOLATE COATINGS; COATED CHOCOLATE; COATED **ICE CREAM**; COATING; COATING EQUIPMENT; COATING PROCESS; COATINGS; DAIRY EQUIPMENT; DAIRY PRODUCTS; EQUIPMENT; EXTRUSION; EXTRUSION EQUIPMENT; FROZEN; FROZEN DAIRY PRODUCTS; **ICE CREAM**; **MOULDING**; **MOULDING** EQUIPMENT; NEW PRODUCTS; SPECIALITY
DED 3 Oct 1996

L5 ANSWER 43 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 413382 FROSTI
TI Production of **bar ice-cream** or the like, capable of preventing the rising and apparatus therefor.
IN Shirasu A.; Ono K.; Yamana O.; Yamazaki K.; Nakazawa I.; Miwa T.
PA Meiji Milk Prod. Co. Ltd
SO Japanese Patent Application
PI JP 07298836 A 19951114
AI 19940509
NTE 19951114
DT Patent
LA Japanese
SL English
AB This method for producing an **ice cream bar** on a stick ensures the stick remains in the correct position during freezing and is not pushed out as the **ice-cream** mix freezes. **Ice cream** (or a similar type of ice product) is filled into the **mould**, which is immersed in a freezant. The stick is inserted when the **ice cream** in the **mould** is hard enough to hold the bottom of the stick and support it in a vertical position, and the level of freezant is below the top of the filled **ice cream** in the **mould**. The level of freezant is then increased to above the top of the level of **ice cream** in the **mould** in order to freeze the rest of the **ice cream**, ensuring that the stick is held firmly in place.
SH DAIRY PRODUCTS
CT **ICE CREAM**; JAPANESE PATENT; PRODUCTION; STICK PRODUCT
DED 16 Jul 1996

L5 ANSWER 44 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 364738 FROSTI
TI European FoodTec Award '94.
AU Anon.
SO Deutsche Milchwirtschaft, 1994, 45 (24), 1205-1223 (0 ref.)
DT Journal
LA German; English; French
AB A European FoodTec Award was given to Goldsteig Kasereien Bayerwald GmbH in Germany for its new **cheese**-finishing and logistics centre. The high-shelf store was built for finishing Emmental and Chester (Cheshire?) cheeses and is divided into 3 temperature zones operated at different temperatures. Blocks of foil-wrapped **cheese** are monitored automatically throughout the ripening period. A **bar**-coding system is used to identify and trace each **cheese** through production, storage and distribution. The Lactoprot Alpenlandishe Milchindustrie and Handels GmbH, of Austria, also received a European FoodTec award for the installation of a vapour-processing system in its dried milk-products factory. In order to reduce wastewater discharge and cut costs, an ultrafiltration/reverse-osmosis system was installed that removes microorganisms and small organic molecules. The water can then be used for cleaning or as boiler-feed water. The Sanipress system for **mould** handling and **cheese** pressing, which has been installed by the Hjorring **Cheese** factory in Denmark, is also described.
SH DAIRY PRODUCTS

CT DAIRY EQUIPMENT; DAIRY PRODUCTS; DAIRY WASTES; EQUIPMENT; PLANTS; PPOCESSING EQUIPMENT; PRODUCTION; TREATMENT; WASTES
DED 15 Feb 1995

L5 ANSWER 45 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 363873 FROSTI
TI Composite frozen confections.
IN Baker T.P.; Carrick G.S.; Houlihan T.D.; Sawant V.A.
PA Unilever plc; Unilevre NV.
SO European Patent Application
PI EP 624061 A1
WO 9314644 19930805
DS AT; BE; CH; DE; DK; ES; FR; GB; GR; IE; IT; LI; NL; PT; SE
AI 19930129
PRAI European Patent Office 19920130
DT Patent
LA English
SL English
AB Couverture-coated, **bar**-shaped, frozen confections are described; they consist of at least one layer of **ice cream**, at least one layer of chewy confection material, and at least one layer of a crisp confection material enrobed with a moisture-barrier material. The method of manufacturing these confections is also described; it includes uniting the internal ingredients and then enrobing with couverture or pre-**moulding** the couverture coating, putting the internal ingredients within and finally closing the coating.
CT COATED; COATED CONFECTIONERY; COATING; COATINGS; CONFECTIONERY; CONFECTIONERY COATINGS; FROZEN; FROZEN CONFECTIONERY; LAYERS; MULTI; MULTILAYER; PATENTS; PRODUCTION
DED 7 Feb 1995

L5 ANSWER 46 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 327016 FROSTI
TI The best becomes better.
AU Anon.
SO Food Technology in New Zealand, 1993, 28 (6), 10 (0 ref.)
DT Journal
LA English
AB Trends in the purchase of luxury goods in Japan are considered in this article. Imported **ice cream** from New Zealand is reported to have become popular and the effects of the removal by the Government of the grading system for sake, wine and liquors on the popularity of pure rice-sake are discussed. The price war sparked by the aggressive marketing of house brand products by Daiei Inc., Japan's largest supermarket chain, is considered and the move by many Japanese to consume beer in their own homes with friends rather than to go out to restaurants or **bars** is disclosed. This trend has thus affected the frozen food market by establishing a requirement for frozen side dishes that go with beer. Packaging design for these side dishes is discussed. A new antibacterial agent from Rengo called Rent **bar** , which is reported to help maintain freshness and prevent **mould** growth, is described briefly. This product comes in powder form and can be impregnated into food packaging. It consists of silver ions inserted into calcium silicate inlayers and can also be used to sterilise pool or drinking water.
SH STORAGE
CT ALCOHOLIC BEVERAGES; ALCOHOLS; ANTIBACTERIALS; BEER; BEVERAGES; DEVELOPMENT; FROZEN FOODS; **ICE CREAM**; JAPAN; MARKETING; MICROORGANISM DESTROYING; RETAILING
DED 25 Oct 1993

L5 ANSWER 47 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 291405 FROSTI
TI Chocolate products.
AU Harris N.; Peterson M.S.; Crespo S.
SO A formulary of candy products., Published by: Chemical Publishing Company, New York, 1991, 119-37 (No ref.)
Harris N.; Peterson M.S.; Crespo S.
ISBN: 0-8206-0333-3
NTE REFERENCE ONLY.
DT Book Article
LA English
AB Recipes and manufacturing methods are given for the following products: dark chocolate coating, dark sweet chocolate, milk chocolate, sweet milk chocolate, chocolate drops, dark chocolate, **ice-cream** chocolate coating, chocolate spread, almond paste chocolate centres, almond truffles, chocolate coconut clusters, chocolalte crunch shell, currant crunch **molded bar**, plastic chocolate centres, turtle-type clusters. The application of lauric and non-lauric fats in coatings, the tempering of chocolate coatings and enrobing are briefly discussed. A method of determining viscosity of chocolate and compound coatings is also given.
SH CONFECTIONERY
CT CHOCOLATE; CHOCOLATE COATINGS; CHOCOLATE CONFECTIONERY; CHOCOLATES; COATED CHOCOLATE; COATED CHOCOLATES; COATED CONFECTIONERY; COATING; COATINGS; CONFECTIONERY; CONFECTIONERY COATINGS; FORMULATIONS; PRODUCTION; RECIPES; TYPE
DED 5 Aug 1992

L5 ANSWER 48 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 254488 FROSTI
TI Process for the production of pressed boiled **cheese**, e.g. Emmental, with small dimensions.
IN Gandy D.
PA UCAFCO
SO European Patent Application
PI EP 404704 A1
DS AT; BE; CH; DE; DK; ES; GB; GR; IT; LI; LU; NL; SE
AI 19900620
PRAI France 19890620
DT Patent
LA French
AB Instead of being processed in the traditional large-scale press, **cheese** is subjected to pressure in a large **mould** for a limited length of time (.5 h - 1 h), after which time it is removed from the **mould**, cut into smaller pieces and pressed in smaller **moulds** - once for 2-5 min at a pressure of 0.4 - 0.6 **bars** , then for 2.5 - 3 h at a much lower pressure (0.02).
CT **CHEESE**; PATENTS; PROCESSING; PROCESSING EQUIPMENT; PRODUCTION
DED 15 May 1991

L5 ANSWER 49 OF 50 FROSTI COPYRIGHT 2002 LFRA
AN 155472 FROSTI
TI **Bar**-shaped ice cake product and method and apparatus for its manufacture.
IN Wake T.; Enomoto T.; Nishiura Y.; Takami Y.
PA Meiji Milk Products Co. Ltd
SO EUROPEAN PATENT APPLICATION
PI EP 223884 19851024
NTE 19851024
DT Patent
LA English
AB A method for the manufacture of variously shaped **ice**-

cream bars is disclosed. The shapes, which can be spirals, curves and so on, are obtained by passing the product through an extruder head, which can be moved to form the shapes. The **ice cream** can be manufactured continuously with this method.

CT **BAR**; CONFECTIONERY; EXTRUSION; FANCY; FROZEN CONFECTIONERY; **ICE CREAM**; **MOULDED**; **MOULDING**

DED 14 Jul 1987

L5 ANSWER 50 OF 50 FROSTI COPYRIGHT 2002 LFRA

AN 69489 FROSTI

TI Cookie/cracker production guide.

AU Anon.

SO Candy and Snack Industry, 1982, 147 (12), supplement 'Candy Snack Industry Buying Guide', 80-94 (10pp.)

DT Journal

LA English

AB A comprehensive guide to biscuit manufacture is presented. The basic types of biscuits and crackers are classified and described. A guide to the raw materials used in biscuit and cracker manufacture is given; each ingredient is listed alphabetically with its function and applications. The processing methods, packaging and storage requirements are outlined including mixing, forming, baking, and automated packaging.

CT AGAR; ANIMALS; ANTIOXIDANTS; ARROWROOT; AUTOMATIC; AUTOMATIC CUTTING; AUTOMATIC PACKAGING; BAKERY EQUIPMENT; BAKERY PRODUCTS; BAKING; **BAR**; BASIC GUIDE; BISCUITS; BUTTER; **CHEESE**; **CHEESE** BAKERY PRODUCTS; COCOA; COCOA BAKERY PRODUCTS; COCONUT; COLOURINGS; CORN FLOUR; COTTONSEED FLOUR; CRACKERS; CUTTING; CUTTING EQUIPMENT; DIGESTIVE; DOUGH; EGG PRODUCTS; EGGS; EMULSIFIERS; ENZYMES; EQUIPMENT; EXTRUSION; FIGS; FLAVOURINGS; FLOUR; FRUIT BAKERY PRODUCTS; FRUIT BISCUITS; FRUITS; GELATIN; GLUCOSE; HARD BUTTERS; HONEY; INVERT SUGAR; JAMS; JELLY; LAMINATION; LEAVENING AGENTS; MALT; MIXING; **MOULDING**; **MOULDING** EQUIPMENT; PACKAGING; POTATO FLOUR; PRODUCTION; RAW MATERIALS; RECIPES; RICE FLOUR; RYE FLOUR; SODA; SOYA FLOUR; SOYA PRODUCTS; SPONGE; STARCH; SUGAR; SYRUPS; TYPE; WHEAT FLOUR; WHEY; WHOLEWHEAT; WIPES; YEASTS

DED 5 May 1982

=> file uspatall

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	77.28	77.43

FILE 'USPATFULL' ENTERED AT 07:39:23 ON 08 MAR 2002
CA INDEXING COPYRIGHT (C) 2002 AMERICAN CHEMICAL SOCIETY (ACS)

FILE 'USPAT2' ENTERED AT 07:39:23 ON 08 MAR 2002
CA INDEXING COPYRIGHT (C) 2002 AMERICAN CHEMICAL SOCIETY (ACS)

=> d his

(FILE 'HOME' ENTERED AT 07:37:10 ON 08 MAR 2002)

FILE 'FSTA, FROSTI' ENTERED AT 07:37:18 ON 08 MAR 2002

L1 61598 S ICE CREAM OR CHEESE OR YOGHURT OR YOGURT OR YOGHOURT OR YOGOU
L2 6758 S BAR#
L3 552 S L1 AND L2
L4 24892 S CAST? OR MOLD? OR MOULD?
L5 50 S L3 AND L4

FILE 'USPATFULL, USPAT2' ENTERED AT 07:39:23 ON 08 MAR 2002

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=> s l5
L6          1442 L5

=> s l5/ab
L7             9 L5/AB

=> d 1-9

L7   ANSWER 1 OF 9  USPATFULL
AN     92:76644  USPATFULL
TI     Edible cookie bits products
IN     Crothers, William G., Princeton, NJ, United States
PA     Deer Park Baking Company, Hammonton, NJ, United States (U.S.
       corporation)
PI     US 5147669              19920915
AI     US 1991-691171          19910424 (7)
RLI    Continuation of Ser. No. US 1989-356643, filed on 22 May 1989, now
       abandoned which is a continuation of Ser. No. US 1987-74318, filed on 10
       Jul 1987, now abandoned which is a continuation of Ser. No. US
       1983-464595, filed on 7 Feb 1983, now abandoned which is a
       continuation-in-part of Ser. No. US 1981-228292, filed on 26 Jan 1981,
       now patented, Pat. No. US 4381697 which is a continuation-in-part of
       Ser. No. US 1981-240895, filed on 5 Mar 1981, now patented, Pat. No. US
       4397881 which is a continuation-in-part of Ser. No. US 1979-31402, filed
       on 19 Apr 1979, now patented, Pat. No. US 4397880
DT     Utility
FS     Granted
LN.CNT 443
INCL   INCLM: 426/094.000
       INCLS: 426/101.000; 426/104.000; 426/302.000; 426/304.000; 426/306.000;
              426/549.000; 426/565.000; 426/572.000
NCL    NCLM:  426/094.000
       NCLS:  426/101.000; 426/104.000; 426/302.000; 426/304.000; 426/306.000;
              426/549.000; 426/565.000; 426/572.000
IC     [5]
       ICM: A21D013-08
       ICS: A23G009-02
EXF    426/101; 426/94; 426/104; 426/549; 426/565; 426/572; 426/247; 426/304;
       426/302; 426/306

L7   ANSWER 2 OF 9  USPATFULL
AN     92:5411  USPATFULL
TI     Method and apparatus for producing moulded cheese blocks
IN     Barlow, Peter B., Norton-Sub-Hamdon, United Kingdom
       Christiansen, Ole M., 73 Malmo, Sweden
PA     Alfa-Laval Cheese Systems Limited, Somerset, United Kingdom (non-U.S.
       corporation)
PI     US 5082681              19920121
       WO 8908978  19891005
AI     US 1990-576508          19901001 (7)
       WO 1989-GB326           19890330
                               19901001  PCT 371 date
                               19901001  PCT 102(e) date
PRAI   GB 1988-7761        19880331
DT     Utility
FS     Granted
LN.CNT 799
INCL   INCLM: 426/495.000
       INCLS: 099/454.000; 099/456.000; 425/085.000; 425/311.000; 426/512.000
NCL    NCLM:  426/495.000
       NCLS:  099/454.000; 099/456.000; 425/085.000; 425/311.000; 426/512.000
IC     [5]
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ICM: A23C019-00
EXF 426/478; 426/495; 426/512; 099/454; 099/456; 099/460; 425/85; 425/308; 425/311; 100/104; 100/126

L7 ANSWER 3 OF 9 USPATFULL
AN 89:57529 USPATFULL
TI Tank for cooling mozzarella cheeses
IN Aldrovandi, Claudio, Castelfranco Emilia, Italy
PA Dima S.R.L., Modena, Italy (non-U.S. corporation)
PI US 4848219 19890718
AI US 1988-156460 19880216 (7)
PRAI IT 1987-3357 19870220
DT Utility
FS Granted
LN.CNT 226
INCL INCLM: 099/455.000
INCLS: 099/452.000; 099/460.000; 198/774.000
NCL NCLM: 099/455.000
NCLS: 099/452.000; 099/460.000; 198/774.100
IC [4]
ICM: A01J025-00
EXF 099/452; 099/453; 099/455; 099/460; 099/517; 099/535; 198/774; 198/776; 198/621

L7 ANSWER 4 OF 9 USPATFULL
AN 77:38614 USPATFULL
TI Apparatus for making hollow molded products
IN Griner, Arthur J., Wyckoff, NJ, United States
Koppa, Daniel Anthony, Bloomfield, NJ, United States
PA Nabisco, Inc., East Hanover, NJ, United States (U.S. corporation)
PI US 4038016 19770726
AI US 1973-356204 19730501 (5)
RLI Division of Ser. No. US 1971-103707, filed on 4 Jan 1971, now patented, Pat. No. US 3958912
DT Utility
FS Granted
LN.CNT 1281
INCL INCLM: 425/451.900
INCLS: 425/348.000S; 425/468.000
NCL NCLM: 425/451.900
NCLS: 425/348.000S; 425/468.000
IC [2]
ICM: A21C011-00
EXF 425/436; 425/138; 425/259; 425/261; 425/348S; 425/348R; 425/350; 425/450R; 425/450C; 425/451; 425/424; 425/432; 425/414; 425/DIG.127; 425/468; 425/451.9; 249/63; 249/64; 249/122; 249/167; 249/170; 099/373; 099/443; 099/442

L7 ANSWER 5 OF 9 USPATFULL
AN 77:38605 USPATFULL
TI Apparatus for making hollow molded products
IN Griner, Arthur J., Wyckoff, NJ, United States
Koppa, Daniel Anthony, Bloomfield, NJ, United States
PA Nabisco, Inc., East Hanover, NJ, United States (U.S. corporation)
PI US 4038007 19770726
AI US 1973-356189 19730501 (5)
RLI Division of Ser. No. US 1971-103707, filed on 4 Jan 1971, now patented, Pat. No. US 3958912
DT Utility
FS Granted
LN.CNT 1359
INCL INCLM: 425/259.000

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       INCLS: 425/348.000S; 425/351.000; 425/432.000
NCL    NCLM:  425/259.000
       NCLS:  425/348.000S; 425/351.000; 425/432.000
IC     [2]
       ICM: B29C005-00
EXF    425/138; 425/136; 425/259; 425/261; 425/348S; 425/348R; 425/350;
       425/450R; 425/450C; 425/451; 425/424; 425/432; 425/414; 425/DIG.27;
       425/257; 425/134; 425/444; 425/348; 249/63; 249/64; 249/167; 249/170;
       249/122; 099/373; 099/443; 099/442; 141/101; 141/104; 141/135; 141/137;
       141/235

L7   ANSWER 6 OF 9  USPATFULL
AN     77:1029  USPATFULL
TI     Method of producing ice cream in individual sliced form
IN     Zonni, Nick, 6311 Southwind Drive, Whittier, CA, United States  90601
       Zonni, Marco, 10420 Lundene Drive, Whittier, CA, United States  90601
PI     US 4001439              19770104
AI     US 1976-682715          19760503 (5)
DT     Utility
FS     Granted
LN.CNT 263
INCL   INCLM: 426/101.000
       INCLS: 426/565.000; 426/249.000
NCL    NCLM:  426/101.000
       NCLS:  426/249.000; 426/565.000
IC     [2]
       ICM: A23G009-04
EXF    426/101; 426/249; 426/565; 426/515; 062/66; 062/69

L7   ANSWER 7 OF 9  USPATFULL
AN     76:28790  USPATFULL
TI     Apparatus for and method of making pastry cups and the like
IN     Griner, Arthur J., Wyckoff, NJ, United States
       Koppa, Daniel Anthony, Bloomfield, NJ, United States
PA     Nabisco, Inc., East Hanover, NJ, United States (U.S. corporation)
PI     US 3958912              19760525
AI     US 1971-103707          19710104 (5)
DT     Utility
FS     Granted
LN.CNT 1384
INCL   INCLM: 425/348.000S
NCL    NCLM:  425/348.000S
IC     [2]
       ICM: A21B005-02
EXF    425/348; 425/432; 425/350; 425/347; 425/414

L7   ANSWER 8 OF 9  USPATFULL
AN     76:17015  USPATFULL
TI     Apparatus for making pastry cups and the like
IN     Griner, Arthur J., Wyckoff, NJ, United States
       Koppa, Daniel Anthony, Bloomfield, NJ, United States
PA     Nabisco, Inc., East Hanover, NJ, United States (U.S. corporation)
PI     US 3947212              19760330
AI     US 1974-524701          19741118 (5)
RLI    Division of Ser. No. US 1971-103707, filed on 4 Jan 1971
DT     Utility
FS     Granted
LN.CNT 1411
INCL   INCLM: 425/451.900
       INCLS: 425/451.000; 099/443.000C; 079/442.000
NCL    NCLM:  425/451.900
       NCLS:  099/442.000; 099/443.000C; 425/451.000
```

IC [2]
ICM: A21B001-46
EXF 425/348R; 425/348S; 425/451.9; 425/451; 099/443; 099/442

L7 ANSWER 9 OF 9 USPATFULL
AN 75:43756 USPATFULL
TI Method of making pastry cups and the like
IN Griner, Arthur J., Wyckoff, NJ, United States
Koppa, Daniel Anthony, Bloomfield, NJ, United States
PA Nabisco, Inc., New York, NY, United States (U.S. corporation)
PI US 3901982 19750826
AI US 1973-356209 19730501 (5)
RLI Division of Ser. No. US 1971-103707, filed on 4 Jan 1971, now Defensive Publication No.
DT Utility
FS Granted
LN.CNT 1329
INCL INCLM: 426/391.000
INCLS: 426/280.000; 426/390.000; 426/391.000
NCL NCLM: 426/391.000
NCLS: 426/280.000; 426/390.000; 426/514.000
IC [1]
ICM: A23L001-12
EXF 426/280; 426/346; 426/390; 426/391; 426/501; 425/348S; 425/350; 425/414; 425/457

=> d 1-9 ab

L7 ANSWER 1 OF 9 USPATFULL
AB Small cookies, known as cookie bits, are combined with other ingredients, especially chocolate, as the basis of finished candy products or other edible cookie bits products. The product entails using a tiny cookie as an ingredient in chocolate **bars** or clusters, **ice cream** items, or in candy items, as a substitute for fruits and nuts, in the fields of **ice cream**, candy and cereal, and as a replacement for nuts, fruits and chocolate chips. The cookie bit may be the center of panned items, usually elliptical or spherical in shape, in which the cookie bit per se is covered with chocolate and an outer coating of candy glaze or sugar coating and polish. The present cookie bit product features the cookie bit itself as an ideal ingredient for a candy **bar** producer to **mold** into the **bar** or cluster in place of, or along with, nuts and fruits. The uniqueness in size of the cookie bit is related to the use of the cookie bit as an ingredient; the cookie bit will generally have a size in the range of about 500 to 3,000 count per pound.

L7 ANSWER 2 OF 9 USPATFULL
AB A curd and whey mixture is drained of loose whey on a conveyor and the dry curd fed into the top of a tubular perforated column (48,49) maintained under sub-atmospheric pressure to form a pillar of curd. A mass of curd severed from the lower end of the pillar is deposited in a **mould** (14) mounted on a turntable (13) rotatable to index the **mould** in succession at six pressing stations at each of which the curd is compressed for 45-120 seconds at a pressure of at least 4 **bar** in order to form a block of **cheese** with a rind firm enough to permit handling of the **cheese** block after ejection from the **mould**. At the first pressing station the curd is subjected to a sub-atmospheric pressure of -0.9 to -1.0 **bar** prior to compression. After the **cheese** block is ejected from the **mould**, the turntable returns the empty

mould to the column for reception of another mass of curd.

L7 ANSWER 3 OF 9 USPATFULL

AB A tank for cooling mozzarella cheeses with a closed circuit conveyor belt at the outlet of machines for **molding** mozzarella cheeses from stretched **cheese** paste, in which the conveyor belt is formed by transversely spaced longitudinal **bars** with a connection and support structure with components projecting laterally outwardly from the top of the tank and in which means designed to cause the conveyor belt to perform a closed circuit movement with a slow outward stroke and a rapid return stroke are associated with these projecting components.

L7 ANSWER 4 OF 9 USPATFULL

AB Apparatus for and method of making products, such as pastry cups, **ice cream** cones and the like, by baking batter in split **molds** carried by **mold bars**, the **molds** cooperating with removable cores carried by core **bars** selectively latched to the **mold bars**. The **mold bars** are mounted on a continuously operating conveyor by which they are progressively carried through an oven, a core **bar** removing station, a **mold** opening and product removing station, **mold** closing and **mold** charging stations, a core **bar** replacement station, a core **bar** jogging station, and a core **bar** latching station. When the core **bars** with their cores are removed from the **mold bars**, they are temporarily stored on and carried by the conveyor. The apparatus includes split **molds** with **mold** opening and closing means; mechanism for removing core **bars** from **mold bars**, storing the core **bars**, and reapplying them to the **mold bars**; means for centering the core **bars** on the **mold bars** to thus register the cores with the **mold** cavities; mechanism for latching and unlatching the core **bars**; and means for removing the product from the **molds** and forwarding the same to a product trimming station.

L7 ANSWER 5 OF 9 USPATFULL

AB Apparatus for and method of making products, such as pastry cups, **ice cream** cones and the like, by baking batter in split **molds** carried by **mold bars**, the **molds** cooperating with removable cores carried by core **bars** selectively latched to the **mold bars**. The **mold bars** are mounted on a continuously operating conveyor by which they are progressively carried through an oven, a core **bar** removing station, a **mold** opening and product removing station, **mold** closing and **mold** charging stations, a core **bar** replacement station, a core **bar** jogging station, and a core **bar** latching station. When the core **bars** with their cores are removed from the **mold bars**, they are temporarily stored on and carried by the conveyor. The apparatus includes split **molds** with **mold** opening and closing means; mechanism for removing core **bars** from **mold bars**, storing the core **bars**, and reapplying them to the **mold bars**; means for centering the core **bars** on the **mold bars** to thus register the cores with the **mold** cavities; mechanism for latching and unlatching the core **bars**; and means for removing the product from the **molds** and forwarding the same to a product trimming station.

L7 ANSWER 6 OF 9 USPATFULL

AB Method of producing **ice cream** and like products which includes providing a pair of matching **molds** wherein each **mold** is filled with various layers of soft **ice cream** in a sequential overlapping manner, one of the **molds** having a food product such as a plurality of cherries longitudinally disposed in a contiguous arrangement on the layers of **ice cream**; thereafter, the **ice cream** in each **mold** is frozen along with the food product at which time a last layer of **ice cream** is added to the top of each **mold** and these **molds** are then sealed together, allowing the last layers of **ice cream** to co-mingle and also be frozen to form a single elongated cylindrical **ice cream bar**. Once the **bar** is frozen and separated from the **molds** thereof, the **bar** is cut providing a multiplicity of slices having a predetermined thickness, wherein each slice thereof includes equal amounts of the various frozen food products centrally disposed therein.

L7 ANSWER 7 OF 9 USPATFULL

AB Apparatus for and method of making products, such as pastry cups, **ice cream** cones and the like, by baking batter in split **molds** carried by **mold bars**, the **molds** cooperating with removable cores carried by core **bars** selectively latched to the **mold bars**. The **mold bars** are mounted on a continuously operating conveyor by which they are progressively carried through an oven, a core **bar** removing station, a **mold** opening and product removing station, **mold** closing and **mold** charging stations, a core **bar** replacement station, a core **bar** jogging station, and a core **bar** latching station. When the core **bars** with their cores are removed from the **mold bars**, they are temporarily stored on and carried by the conveyor. The apparatus includes split **molds** with **mold** opening and closing means; mechanism for removing core **bars** from **mold bars**, storing the core **bars**, and reapplying them to the **mold bars**; means for centering the core **bars** on the **mold bars** to thus register the cores with the **mold** cavities; mechanism for latching and unlatching the core **bars**; and means for removing the product from the **molds** and forwarding the same to a product trimming station.

L7 ANSWER 8 OF 9 USPATFULL

AB Apparatus for and method of making products, such as pastry cups, **ice cream** cones and the like, by baking batter in split **molds** carried by **mold bars**, the **molds** cooperating with removable cores carried by core **bars** selectively latched to the **mold bars**. The **mold bars** are mounted on a continuously operating conveyor by which they are progressively carried through an oven, a core **bar** removing station, a **mold** opening and product removing station, **mold** closing and **mold** charging stations, a core **bar** replacement station, a core **bar** jogging station, and a core **bar** latching station. When the core **bars** with their cores are removed from the **mold bars**, they are temporarily stored on and carried by the conveyor. The apparatus includes split **molds** with **mold** opening and closing means; mechanism for removing core **bars** from **mold bars**, storing the core **bars**, and reapplying them to the **mold bars**; means for centering the core **bars** on the **mold bars** to thus register the cores with the **mold**

cavities; mechanism for latching and unlatching the core **bars**; and means for removing the product from the **molds** and forwarding the same to a product trimming station.

L7 ANSWER 9 OF 9 USPATFULL

AB Apparatus for and method of making products, such as pastry cups, **ice cream** cones and the like, by baking batter in split **molds** carried by **mold bars**, the **molds** cooperating with removable cores carried by core **bars** selectively latched to the **mold bars**. The **mold bars** are mounted on a continuously operating conveyor by which they are progressively carried through an oven, a core **bar** removing station, a **mold** opening and product removing station, **mold** closing and **mold** charging stations, a core **bar** replacement station, a core **bar** jogging station, and a core **bar** latching station. When the core **bars** with their cores are removed from the **mold bars**, they are temporarily stored on and carried by the conveyor. The apparatus includes split **molds** with **mold** opening and closing means; mechanism for removing core **bars** from **mold bars**, storing the core **bars**, and reapplying them to the **mold bars**; means for centering the core **bars** on the **mold bars** to thus register the cores with the **mold** cavities; mechanism for latching and unlatching the core **bars**; and means for removing the product from the **molds** and forwarding the same to a product trimming station.